IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection:	Inspector No.
Name of Firm	Owner		IA Handlers License No.
Address	Manager	Phone Number	USDA Plant No.
City	Zip Code	County	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented				
2. Free from presence of birds, insects, rodents				
3. Adequate system/removal of refuse				
4. Floors of cleanable materials, floor drains provided (if needed)				
5. Floors, walls, and ceiling clean				
6. Plumbing and sewage disposal system adequate				
7. Hand sink: convenient, hot and cold water, sanitary towels provided				
8. Storage and use of toxic items				
9. Storage of cartons and cases: dry and clean				
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition				
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water				
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine				
15. Egg drying equipment: clean and maintained				

Equipment	IN	OUT	NA	NO
16. Candling device, adequate				
17. Scales adequate to determine net weight				
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair				
19. Thermometers: provided and accurate				
20. Transportation vehicles: refrigerated, clean and good repair				
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number				
22. New egg cartons for sales to retail food stores				
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions				
24. Adequate records maintained				
25. Restricted/Inedible eggs properly handled				
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes				
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation				

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Owner or Manager: _____ Inspector: _____